## **WRLS Holiday Workshop 2009**



December 10, 2009 9:00am - 12:00pm

La Crosse Public Library Auditorium 800 Main Street, La Crosse, WI

Schedule of Events

Registration and Refreshments

Cooking & Memories with Monique Jamet Hooker

A culinary pioneer, Monique Jamet Hooker is a chef, teacher and author with a lifelong enthusiasm for food and travel. Trained in Europe, she moved to New York where she worked alongside of, and made lasting friendships with chefs like Jacques Pepin, Pierre Franey and Andre Soltner. She later moved to Chicago where she operated a successful cooking school, catering company and restaurant, and wrote an award-winning book, Cooking with the Seasons: A Year in My Kitchen. Currently, she lives in western Wisconsin.

While demonstrating a few techniques and serving samples of her Roasted Butternut Squash Soup and a Medley of Brussels Sprout, Ms. Hooker will talk about how food touches our memories of growing up and how to write those memories down for future generations. She will sell copies of her cookbook following the presentation.

Awards Presentations and Door Prizes

Lunch at Piggy's, 501 Front Street

## Lunch Menu

Smoked Prime Rib: Served open faced on grilled paninni bread. Topped with sautéed wild mushrooms, peppers, onions and melted Swiss cheese. Served with potato pancakes. \$15.85

Potato Crusted Cod: Oven roasted with chardonnay reduction sauce, wild rice pilaf, fresh vegetables, and garlic bread sticks. \$14.70

Italian Spiced Linguini: Topped with a portabella mushroom and roasted vegetables. (vegetarian) \$12.35

Chef Salad: Smoked turkey, cured ham, aged cheddar and provolone cheeses on a bed of fresh spring greens with crisp vegetables, and bread sticks. Choice of dressing. \$13.50

Beverage, dessert & gratuity included.

Registration & payment deadline: November 30, 2009

To Register: Email Kristen at kra@wrlsweb.org or Call 608-789-7131 or Mail to WRLS, 800 Main St., La Crosse, WI 54601

Prime Rib Cod Linguini (vegetarian) Chef Salad Name: